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PATENT ABSTRACTS OF JAPAN

(11)Publication number : 05-161449
(43)Date of publication of application : 29.06.1993

(51)Int.Cl. A23B 7/04
A23B 7/00
A23L 3/36

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(22)Date of filing : 17.12.1991 (72)Inventor : YAMANE AKIYOSHI

(54) METHOD FOR PRECOOLING IN PRESERVATION AND TRANSPORTATION OF
FRUIT AND VEGETABLE

(57)Abstract:

PURPOSE: To preserve freshness of fruit and vegetable for a long period of time and to precool fruit and vegetable by sealing fruits and vegetables in a plastic bag, cooling approximately to the freezing point of fruit and vegetable, chilling close to a supercooling break temperature and gradually raising temperature approximately to room temperature.

CONSTITUTION: Fruits and vegetables (e.g. spinach) are sealed in a plastic bag such as polyethylene having 20-100 μ thickness, cooled (primary cooling) to a temperature 1 to 2°C higher than the freezing point of fruit and vegetable in 1-12 hours, chilled at -5°C/1 hour to -0.5°C /24 hour to just higher supercooling break temperature (secondary cooling), allowed to stand as it is for 30 minutes to 1 year, heated (primary heating) up to 0°C, warmed (secondary heating) up to 5°C and finally heated (final heating) up to 10-20°C so that cooling and heating treatment are mildly carried out by stages, amounts of respiration and metabolism are maintained low to give storable and transportable fruits and vegetables having freshness for a long period of time.

*2/0°C
cooling
at a rate*

below the freezing point

* NOTICES *

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2.**** shows the word which can not be translated.

3.In the drawings, any words are not translated.

DETAILED DESCRIPTION

[Detailed Description of the Invention]

[0001]

[Industrial Application]This invention relates to the pre-cooling method that freshness can be held for a long period of time, as neither vegetables nor fruits deteriorate during storage / transportation of fresh fruits and vegetables.

[0002]

[Description of the Prior Art]Conventionally, in pre-cooling by the preservation of fruits and vegetables, although there is differential pressure pre-cooling, vacuum pre-cooling, hydro-cooling, or forced-draft pre-cooling, All were pre-cooling at the low temperature over 0 **, and since breathing and a metabolic turnover were not controlled enough, there was a possibility that softening of fruits and vegetables, fading, and putrefaction might arise, for the stress accompanying the rise of a rapid temperature produced in transportation.

[0003]

[Problem(s) to be Solved by the Invention]Rather than the temperature in the conventional method of pre-cooling conventional storage and transportation of fruits and vegetables, cool at low temperature 0 ** or less gradually, and this invention ranks second to it, By carrying out temperature-up processing gradually, the knowledge of carrying out prolonged freshness keeping of fruits or the vegetables was carried out rather than having been based on the conventional pre-cooling method, and this invention was attained.

[0004]

[Means for Solving the Problem]Put fruits or vegetables into a 20-100-micrometer-thick plastic bag, and they are sealed, After carrying out cooling (the first cooling) processing over 1 minute - 12 hours from a freezing point of fruits and the vegetables concerned to a temperature high 1-2 **, at the rate of -0.5 **/1h--0.5 **/24 h, It cools to temperature of 0.5-5 ** this side rather than the supercooling breaking point (the second cooling), After neglecting it for 0.5h- one year

then, using 0 °C in 2 to 10 hours and carrying out temperature up subsequently to 5 °C in 2 to 10 hours, it is the pre-cooling method in storage and transportation of fruits and vegetables carrying out temperature up to 10-20 °C.

[0005] That a plastic bag used by this invention meant a bag made from a film of a polyethylene system or a vinyl chloride system, and thickness of a film was 20-100 micrometers. It is because carbon dioxide levels in a bag become high and the thickness starts tenebrescence during pre-cooling processing by breathing by which it is slightly carried out by breathability becoming low, if there is a possibility that moisture permeability may be high and fruits and vegetables may be frozen in less than 20 micrometers and it exceeds 100 micrometers. Using plastic film bag manufacture can also ease a cooling rate of internal fruits and vegetables.

[0006] Although it is for preventing a fall of the freshness, without freezing fruits and vegetables, cooling fruits or vegetables of brass tic packing in this invention from 1 minute over 12 hours from a freezing point of the fruits concerned or vegetables to a temperature high 1-2 °C (the first cooling). Having made cooling temperature high with 1-2 °C from a freezing point in this cooling process, It is because an error of machine accuracy was 0.5-1 °C, and processing time was made into 1 minute - 24 hours because cooling unevenness was produced, and in less than 1 minute, if it exceeds 12 hours, it is because freshness falls during cooling.

[0007] When freezing point temperature of fruits and vegetables is illustrated, next, asparagus 0.6 °C, They are string bean 0.7 °C, sweet corn 1.8 °C, spinach 0.8 °C, curie 0.5 °C, ginseng 14 °C, 1.3-1.7 °C of grapes, orange 1.3--3.1 °C, banana 1.7--2.3 °C, apple 1.9--3.2 °C, and ****-9 °C.

[0008] Carrying out the cooling process (the second cooling) of fruits and the vegetables cooled by the above-mentioned first cooling process by a temperature higher 1-2 °C than a freezing point of fruits and the vegetable concerned to a front temperature rather than the supercooling breaking point, Being because there being possibility of freezing when the supercooling breaking point is approached, and having set a cooling rate to -0.5 °C/1h--0.5 °C/24 h, It is because it is for making freezing resistance give fruits and vegetables to which breathing and a metabolic turnover were reduced roughly, the speed is the metabolic turnover which freezing starts easily in speed over -0.5/1 h, and is performed during a cooling process in speed below -0.5/24h and degradation of quality arises in the first cooling process. As for a front temperature, it is preferred to consider it as 0.5-5 °C this side.

[0009] Next, when temperature of the supercooling breaking point is illustrated, they are ****-1.0--0.6 °C, duplex century ****- 3.5--4.5 °C, sweet corn 2--5.0 °C, spinach 1.2--5.0 °C, asparagus 2.5--3.0 °C, and ginseng 1.5--6.0 °C.

[0010] Neglecting fruits or vegetables which were cooled to a front temperature rather than supercooling destructive temperature for [0.5 hour -] one year, Are because all the cells of these fruits or vegetables are fully cooled and a living body's mechanism changes to a state in which little metabolic turnover also has possible life support, and in less than 30 minutes. It is

because there is little metabolic turnover depressor effect, and a possibility of it being neglected under a front temperature for a long period of time, causing a living body's aging, and being unable to bear low temperature, but causing freezing and freezing death from supercooling destructive temperature will become high if a possibility that respiration rate will increase rapidly becomes high and exceeds one year in temperature-up processing by a next process.

[0011]Enzyme activity is increased most automatically, without carrying out temperature's up (the first temperature's up) to 0 °C softening, in order that a metabolic turnover of fruits and vegetables may begin to work slowly, and fading fruits or vegetables which neglected it at temperature before the above-mentioned supercooling breaking point, and were held at low temperature in 2 to 10 hours.

[0012]After carrying out temperature-up processing up to 0 °C, an increase in metabolic can take place smoothly and carrying out temperature-up processing (the second temperature up) to 5 °C can make quality hold highly, without giving stress to fruits and vegetables by carrying out temperature up gradually.

[0013]Since it circulates at 10-20 °C in a final marketing stage of fruits and vegetables, it is usually for quality maintenance in a circulation temperature zone to make fruits and vegetables by which temperature-up processing was carried out gradually reach a 10-20 °C temperature zone repeatedly.

[0014]

[Work example 1]By 20-micrometer-thick polyethylene bag manufacture, pack a spinach (freezing point-0.8 °C and supercooling breaking point-1.5--5 °C), and in 10 minutes, From ordinary temperature, to 0 °C at -0.5 °C/a rate of 12 hours after cooling (the first cooling). -After dropping temperature (the second cooling) and neglecting it as it is to 1 °C for 0.5 hour, Since 0 °C (first the warming) is used in 2 hours and temperature up was carried out subsequently to 5 °C (second the warming) in 8 hours, a spinach by this example which carried out temperature up, which was obtained to 10 °C (last warming) and which carried out pre-cooling processing held a freshness degree for ten days.

[0015]At the process cooled from ordinary temperature to 0 °C in [in the method of the above-mentioned example] 10 minutes (the first cooling). It cooled to 10 °C, and the cooling process was carried out to the temperature of 0 °C or more at the process cooled to -1 °C in -0.5 °C/12 hours (the second cooling), and, as for the spinach obtained by carrying out temperature-up processing at a stretch to 10 °C in 2 hours, tenebescence was seen in four to six days.

[0016]

[Work example 2]Put a sweet corn (freezing point-1.8 °C and supercooling breaking point-2-5 °C) into 70-micrometer-thick polyethylene bag manufacture, seal it, and in 4 hours. After cooling from ordinary temperature to -1 °C, the temperature is made to lower to -2.5 °C by -5 °C/one h,

After neglecting it for 20 days then, and, carrying out 5 °C temperature up subsequently to 0 °C in 10 hours in 5 hours, the sweet corn by this example which carried out temperature up, which was obtained to 20 °C and by which pre-cooling processing was carried out held the tension and sugar content of the fresh grain for ten days.

[0017]In the same method as an example, when temperature up was carried out at a stretch to 20 °C in 5 hours, without carrying out temperature-up processing gradually, the sugar content fell rapidly.

[0018]

[Work example 3]After putting a peach (freezing point-0.9 °C and supercooling breaking point-1--6 °C) into polyethylene bag manufacture of thickness 1mm, sealing it and cooling to 0 °C in 12 hours, at a rate of -0.5 °C/24 h. -After using 0 °C in 10 hours after dropping temperature and neglecting it for three days as it is to 1.5 °C and carrying out temperature up subsequently to 5 °C in 2 hours, the obtained peach fruits by this example which carried out 20 °C temperature up and by which pre-cooling processing was carried out held fresh tone and hardness for 30 days.

[0019]In the same method as the above, without carrying out temperature-up processing gradually, when temperature up was carried out at a stretch to 20 °C in 8 hours, softening was seen in seven days.

[0020]

[Work example 4]Put a ginseng (freezing point-1.4 °C and supercooling destructive temperature-1.5--6.0 °C) into 60-micrometer-thick POREECHIREN bag manufacture, and it is sealed, Since it carries out to 0 °C in 20 hours and temperature up was subsequently carried out to 10 °C in 30 hours after cooling to 0 °C in 1 minute, dropping temperature and neglecting it as it is to -2.0 °C at a rate of -0.5 °C/24 h for one year, the obtained ginseng which carried out 20 °C temperature up held the fresh color for 100 days.

[0021]In the method of the above-mentioned example, fading and browning were observed for the cooling process by 1 time up to 5 °C of a case in 2 minutes on the 30th.

[0022]

[Effect of the Invention]In this invention, cooling and temperature-up processing are performed slowly gradually.

Therefore, after temperature up makes breathing and the metabolic amount of fruit vegetables hold low, and might make freshness hold for a long period of time.

[Translation done.]

(10)日本国特許庁(JP)

(12) 公開特許公報(A)

(11)特許出願公開

特開平5-

(43)公開日 平成5年(

(51)Int.Cl. ⁵	識別記号	庁内整理番号	F I
A 2 3 B 7/04		9281-4B	
		9281-4B	
A 2 3 L 3/36	Z	2114-4B	
		9281-4B	A 2 3 B 7/ 00 1 0 1
		9281-4B	7/ 04
			審査請求 未請求 請求項の数

(21)出願番号 特願平3-352870

(22)出願日 平成3年(1991)12月17日

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(54)【発明の名称】 果実・野菜の貯蔵や輸送における予冷方法

(57)【要約】

【目的】 生鮮な果実・野菜を長期間鮮度を保持した状態で、貯蔵や輸送をするための予冷方法。

【構成】 果実・野菜を、当該果実・野菜の水結点よりも1～2℃高い温度まで1分～12時間で冷却した後、-0.5℃/1時間～-0.5℃/24時間の速度で過冷却破壊点よりも手前の温度まで冷却し、そのまま0.5時間～1年間放置した後、0℃までに昇温させ、次いで5℃までに昇温させた後、10～20℃まで昇温させる果実または野菜の貯蔵や輸送における予冷方法。

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【特許請求の範囲】

【請求項1】 果実・野菜を、厚さ20～100 μ mのプラスチック製袋に密封して、1～12時間で、当該果実・野菜の水結点よりも1～2℃高い温度まで冷却した後、-0.5℃/1時間～-0.5℃/24時間の速度で、過冷却破壊温度の手前の温度まで冷却し、そのまま30分～1年間放置してから、0℃まで昇温させ、次いで、5℃まで昇温させた後、10～20℃まで昇温させることを特徴とする果実・野菜の貯蔵や輸送における予冷方法。

【発明の詳細な説明】

【0001】

【産業上の利用分野】本発明は、生鮮な果実や野菜の貯蔵・輸送中に、野菜や果実が変質しないようにして、長期間鮮度を保持することができる予冷方法に関する。

【0002】

【従来技術】従来果実・野菜の貯蔵法での予冷において、差圧予冷、真空予冷、ハイドロクーリングまたは強制通風予冷などがあるが、何れも0℃を超えた低温での予冷であり、呼吸、代謝が充分抑制されていないため、輸送で生じる急激な温度の上昇に伴うストレスで、果実・野菜の軟化、退色、腐敗が生じる恐れがあった。

【0003】

【発明が解決しようとする課題】本発明は、従来の果実・野菜の貯蔵や輸送での、従来の予冷法における温度よりも0℃以下の低温に、段階的に冷却し、次いで、段階的に昇温処理をすることにより、従来の予冷法によるよりも、果実や野菜を長期間鮮度保持させることを知見して、本発明を達成したのである。

【0004】

【課題を解決するための手段】果実または野菜を、厚さ20～100 μ mのプラスチック製袋に入れ、密封して、1分～12時間かけて、当該果実・野菜の水結点から1～2℃高い温度まで冷却（第1次冷却）処理した後、-0.5℃/1h～-0.5℃/24hの速度で、過冷却破壊点よりも0.5～5℃手前の温度まで冷却（第2次冷却）して、そのまま0.5h～1年間放置してから、2～10時間で0℃に、次いで2～10時間で5℃に昇温させた後、10～20℃まで昇温させることを特徴とする果実・野菜の貯蔵や輸送における予冷方法

度を緩相することもできるのである。

【0006】本発明での、プラスチック袋または野菜を、1分から12時間かけて、野菜の水結点から1～2℃高い温度まで冷却するのは、果実・野菜を凍結させる鮮度の低下を防止するためであるが、こ

たり、冷却温度を、水結点から1～2℃は、機械精度の誤差を0.5～1℃とし、また処理時間を、1分～24時間とした

【0007】次に、果実・野菜の水結点と、アスパラガス-0.6℃、サヤインゲン-1.8℃、ホウレンソウ-0.5℃、ニンジン-1.3～1.7℃、オレンジ-1.3～1.7℃、リンゴ-1.7～-2.3℃、モモ-9℃である。

【0008】上記の第1次冷却処理で、野菜の水結点よりも1～2℃高い温度まで冷却（第2次冷却）するのは、過冷却破壊点の可能性があるからであり、また冷却速度は、5℃/1h～-0.5℃/24hとした冷却処理で、呼吸、代謝を大まかに低下させ、耐凍性を付与させるためであり、その5/1hを超えた速さでは、凍結が始まり、5/24h未満の速さでは、冷却処理中に代謝で、品質の劣化が生じるからである、

【0009】次に、過冷却破壊点の温度、モモ-1.0～-0.6℃、二重世紀ナシ-4.5℃、スイートコーン-2～-5.0℃、アスパラガス-3.0℃、ニンジン-1.5～-6.0℃

【0010】過冷却破壊温度よりも手前した果実または野菜を0.5時間～1年は、当該果実または野菜の全ての細胞が充て、少ない代謝でも生命維持が可能な仕組みが変化するためであり、30分未

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【0012】0℃までの昇温処理した後、更に5℃まで昇温処理（第2次昇温）するのは、段階的に昇温させることにより、果実・野菜に、ストレスを与えることなく、代謝の増加がスムーズに起こり、品質を高度に保持させることができるのである。

【0013】繰り返して、段階的に昇温処理された果実・野菜を、10～20℃の温度帯に到達させるのは、通常、果実・野菜の末端流通段階では10～20℃で流通されるので、流通温度帯での品質保持のためである。

【0014】

【実施例1】氷結点-0.8℃、過冷却破壊点-1.5～-5℃のハウレンソウを厚さ20μmのポリエチレン製袋で包装して、10分間で、常温から0℃まで冷却（第1次冷却）後、-0.5℃/12時間の割合で、-1℃まで温度を降下（第2次冷却）させて、そのまま0.5時間放置した後、2時間で0℃（第1次加温）に、次いで8時間で5℃（第2次加温）に昇温させてから、10℃（最終加温）まで昇温させて得た、本実施例による予冷処理したハウレンソウは10日間新鮮度を保持した。

【0015】上記実施例の方法での、10分間で常温から0℃まで冷却（第1次冷却）する工程で、10℃まで冷却し、また-0.5℃/12時間で、-1℃まで冷却（第2次冷却）する工程で、0℃以上の温度に冷却処理し、2時間で10℃まで一気に昇温処理して得たハウレンソウは4～6日間で褪色がみられた。

【0016】

【実施例2】氷結点-1.8℃、過冷却破壊点-2～5℃のスイートコーンを厚さ70μmのポリエチレン製袋に入れて密封し、4時間で、常温から-1℃まで冷却してから、-5℃/1hで、-2.5℃まで降温させ、そのまま20日間放置してから、5時間で0℃に、次いで10時間で5℃昇温させた後、20℃まで昇温させて得

た、本実施例による予冷処理されたスイートコーン10日間新鮮度の張り具合と硬度を保持した。

【0017】実施例と同様な方法において、昇温処理せずに5時間で20℃まで一気に、糖度が急激に低下した。

【0018】

【実施例3】氷結点-0.9℃、過冷却破壊点6℃のモモを厚さμmのポリエチレン製袋し、12時間で0℃まで冷却してから、4hの割合で、-1.5℃まで温度を降下させ3日間放置した後、10時間で0℃に、5℃に昇温させた後、20℃昇温させる例による予冷処理されたモモ果実は30色合いと硬さを保持していた。

【0019】上記と同様な方法において、処理せずに、8時間で20℃まで一気に、7日間で軟化がみられた。

【0020】

【実施例4】氷結点-1.4℃、過冷却破壊点5～-6.0℃のニンジン、厚さ60μmのポリエチレン製袋に入れて密封して、1分で0℃から、-0.5℃/24hの割合で-2.5℃まで降下させて、そのまま1年放置した後、次いで30時間で10℃まで昇温0℃昇温させて得たニンジンは100日色を保持していた。

【0021】上記実施例の方法において、2分で5℃までの1回のみの場合では、変化が観察された。

【0022】

【発明の効果】本発明によれば、段階的に昇温処理を行うので、昇温後も果菜類の鮮度を低く保持させ、鮮度を長期間保持させる